

**Amendments to the Specification:**

Please amend paragraph [0101] on page 20, to read as follows:

A fluid lecithin obtained as the retentate from a membrane degumming process, as described, for example, in U.S. patent No. 6,207,209, having an acetone insoluble (AI) level of 55%-80%, is combined with phospholipase A2 and a triglyceride selective lipase, each of which may be immobilized, each in an amount of 0.001 to 0.2%, preferably 0.1 to 0.2% for the lipase, based on 60% AI. If necessary the pH is adjusted to a level favorable to the enzymes by adding Tris HCl, and CaCl<sub>2</sub> is added. [\*]Excess CaCl<sub>2</sub> may be used to efficiently sequester released fatty acids.[{?}] Reaction is carried out at about 20-60°C for 1 to 24 hours. In a preferred embodiment, the reaction is carried out in the presence of a membrane having a composition and pore size effective to selectively remove fatty acids from the reaction mixture.

Please amend paragraph [0104] on page 20 and 21 to read as follows:

A fluid lecithin having an acetone insoluble (AI) level of 55%-75% is combined with water, in an amount of 0.1 to 10% based on 60% AI, and phospholipase D, in an amount of 0.0001 to 0.5% based on 60% AI. If necessary, the pH is adjusted to a level favorable to the enzyme by adding Tris HCl, and CaCl<sub>2</sub> is added to activate the enzyme. [\*]Excess CaCl<sub>2</sub> may be used to efficiently sequester released fatty acids. Reaction is carried out at about 40-60°C for 4 to 24 hours. Drying provides a product containing phosphatidic acid, in an amount determined by reaction time and temperature and enzyme concentration.